

REFERENCE
Indianapolis

Souvenir of Indianapolis



Compliments of
KINGAN & Co.

POPK AND BEET PACKERS,
MAIN PLAZA
INDIANAPOLIS

SOUVENIR

of

INDIANAPOLIS

REFERENCE
DO NOT CIRCULATE



ETHEL FAIRBANKS MEMORIAL LIBRARY

COMPLIMENTS OF

KINGAN & Co.

PORK AND BEEF PACKERS

Main Plant

INDIANAPOLIS

1 9 2 6

EARLY INDIANAPOLIS

WHEN Indiana was admitted to the Union in 1816, Congress adopted a resolution donating four sections of land to the State, on which to establish its capital. The Commissioners appointed to select the four sections, after careful consideration, reached a decision on June 7, 1820, at the cabin of John McCormick, which then stood in the triangle now formed by Washington street, Washington avenue and White river.

It is generally supposed that McCormick, who came to this city in February, 1820, was Indianapolis' first settler, although some historians maintain that George Pogue was the first arrival.

On January 6, 1821, the legislature ratified the commissioners' selection. The new capital, after a great amount of discussion, was named Indianapolis, which name was originated by Judge Jeremiah Sullivan.

As first planned, Indianapolis included only what is now known as the "original mile square," *i. e.* that part of the city bounded by South, East, North and West streets. These streets, however, were not included in the plat, but were later added to it. In the center of the plat was the Governor's Circle, now Monument Place, which was reserved for a mansion for the Governor. A brick building was erected there in 1827, but it was never finished as a residence.

The highest price paid for a lot after the city was first platted was \$560. Most of the lots on Washington street between the State House and the Court House brought \$200 to \$300 each.

The first school was built in 1821. The first sermon was preached in the same year. The first newspaper was published on January 28, 1822. The first theatrical performance was in 1823. The government was removed from Corydon to Indianapolis in 1824. The first session of the legislature held in Indianapolis was in January, 1825. The first train ran into Indianapolis on October 1, 1847.

A town government was instituted in 1832, a town council established in 1838, and a city government in 1847. The present form of city government was adopted in 1891.

FACTS ABOUT INDIANAPOLIS

Indianapolis, at the present, is estimated to have a population of 375,000, showing an increase of 60,000 over 1920 figures.

In population, transportation facilities and volume of business, Indianapolis is the largest inland city in the United States, not on navigable water.

Indianapolis is within sixty miles of the center of population of the United States, as designated by the United States Census Bureau.

Indianapolis has the largest interurban passenger station and the largest interurban freight terminal in the world.

The assessed valuation of Indianapolis at the beginning of 1926 was in excess of \$645,000,000.

Indianapolis is known as the economic center of the United States for shipping and receiving goods.

Indianapolis has an area of 51 square miles.

Indianapolis has more homes per thousand people than any other city in the United States over 200,000, according to the United States Bureau of the Census.

The Soldiers' and Sailors' Monument, located in the heart of the city, is recognized as one of the finest pieces of colossal sculpture in the United States, and is second in height only to the Washington Monument.

Indianapolis has the greatest motor speedway in the world.

Indianapolis has 19 hospitals and dispensaries, ranking among the finest in the country.

Downtown Indianapolis, according to experts, is one of the best planned of all cities. There is not a street less than 90 feet wide, and one having the heaviest traffic is 120 feet wide.

Indianapolis has 42 banks and trust companies with resources of nearly \$275,000,000.

Indianapolis has 54 building and loan associations with resources over \$50,000,000.

Indianapolis has 82 public schools, 4 high schools, and 41 free kindergartens.

Indianapolis has 257 churches of all denominations.

Products valued at nearly \$500,000,000 were manufactured in Indianapolis during 1925.

Indianapolis has approximately 1,250 manufacturing concerns, making over 1,000 distinct articles.

Indianapolis is the commercial center of an agricultural territory of great wealth. Crops within 100 miles of Indianapolis are valued at over \$500,000,000 annually.

FACTS ABOUT MEAT

MEAT is by far the most important single item in the diet, which fact has been recognized by mankind generally from time immemorial. His daily menu has been built around meat as the central item.

Meat proteins have superior nutritive value because they more closely resemble the tissues which are to be nourished than do other proteins, and can be transformed with less loss.

Vitamines which are necessary for normal growth and development are present in meat and its accompanying fats and organs in sufficient quantity for nutritional requirements.

Meat is unusually rich in phosphorus and iron and ranks high as a blood builder.

In the light of modern knowledge, it can be said that there is no disease which is recognized as due to meat.

Meat in the diet has a value in connection with development of the teeth. Children reared on soft foods which require little mastication often suffer from lack of development of the jaw bones and their alveolar processes, so that the teeth come through crowded, projecting or crooked.

Meat is highly digestible and contributes more to the palatability of the diet than does any other kind of food.

Fresh meat cures anemia, scurvy and pellagra. Besides having these curative properties, meat safeguards the health of the healthy.

Meat is 97 per cent. digestible.

Among the several classes of nutrients, proteins hold a position of commanding importance, and meat is especially a protein food.

Meat has a capacity to stimulate the vital processes, resulting in a feeling of vigor and physical well-being.

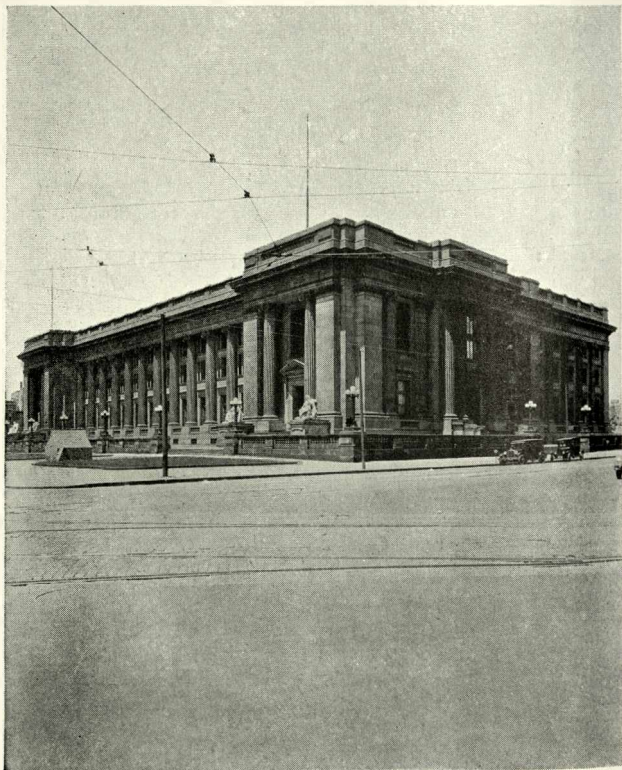
The United States Department of Agriculture says, "Meat is appetizing, sustaining, wholesome. It produces vigor, vitality and endurance."



SOLDIERS' AND SAILORS' MONUMENT—CIRCLE



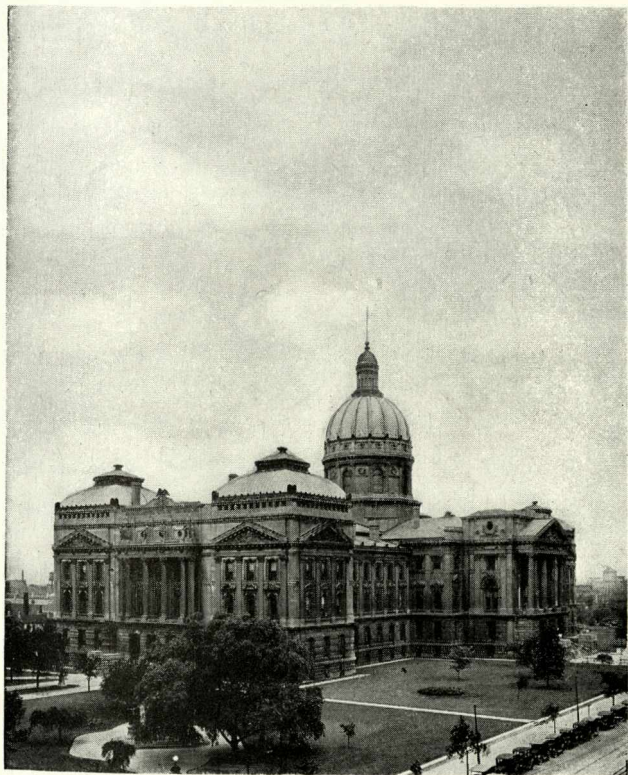
"Reliable" Ham—Mild, Deliciously Flavored



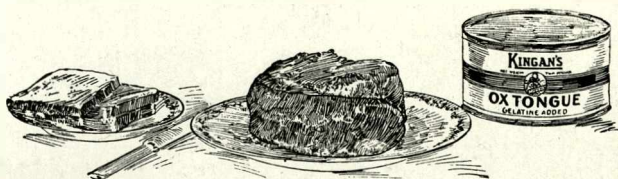
FEDERAL BUILDING—U. S. COURTHOUSE AND POSTOFFICE
New York, Pennsylvania, Ohio and Meridian Streets



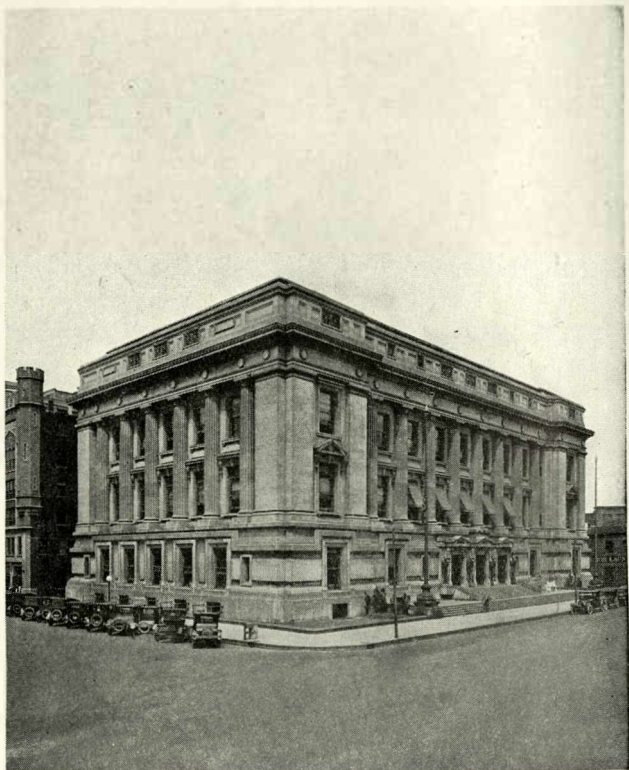
Jellied Tongue—Cooked Ready to Serve



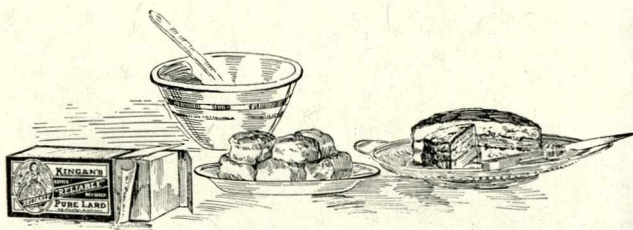
CAPITOL OF THE STATE OF INDIANA
Ohio, Capitol, Washington and Senate



Ox Tongue—Wholesome and Delicious



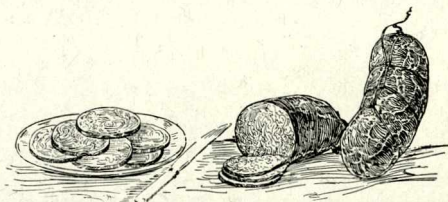
CITY HALL
Corner Ohio and Alabama Streets



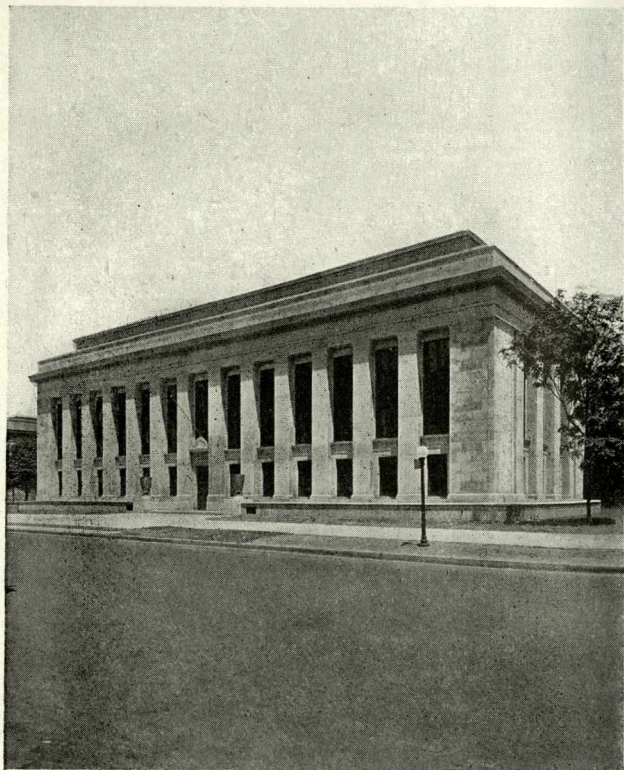
"Reliable" Lard—Always Reliable



MARION COUNTY COURT HOUSE
Market, Alabama, Washington and Delaware Streets



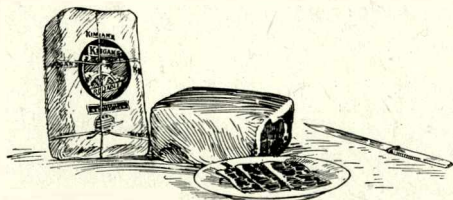
"Reliable" Pressed Meat—A Toothsome Cold-Lunch Specialty



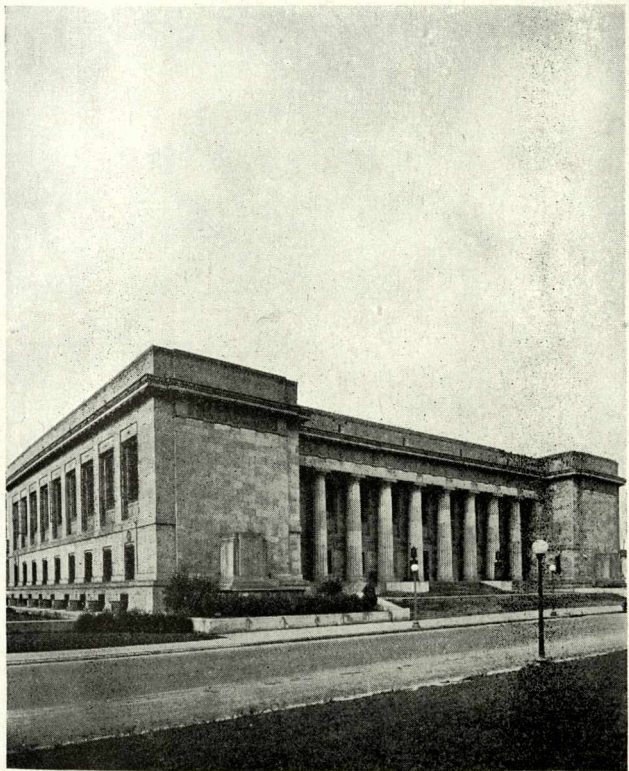
AMERICAN LEGION ADMINISTRATION BUILDING

NATIONAL HEADQUARTERS

St. Clair and Meridian Streets

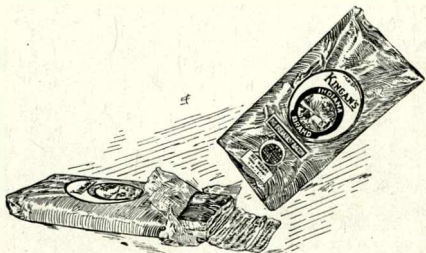


"Reliable Square A" Boiled Ham—Delight in Every Bite



**PUBLIC LIBRARY BUILDING—SAID TO BE FINEST EXAMPLE
OF GREEK ARCHITECTURE IN AMERICA**

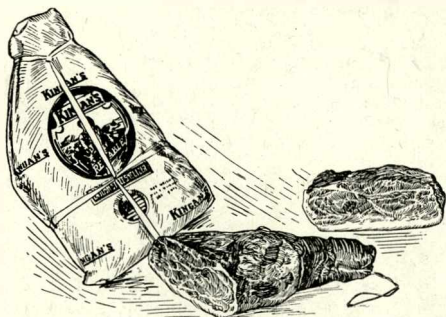
Meridian, St. Clair and Pennsylvania Streets



"Indiana Pig" Bacon—A Light Bacon You'll Like



CHAMBER OF COMMERCE BUILDING
Meridian Street Facing University Park



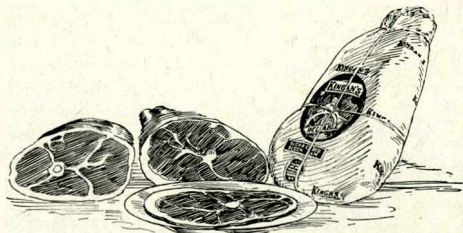
"Reliable" Shoulder—Suitable for Cooking in Many Ways



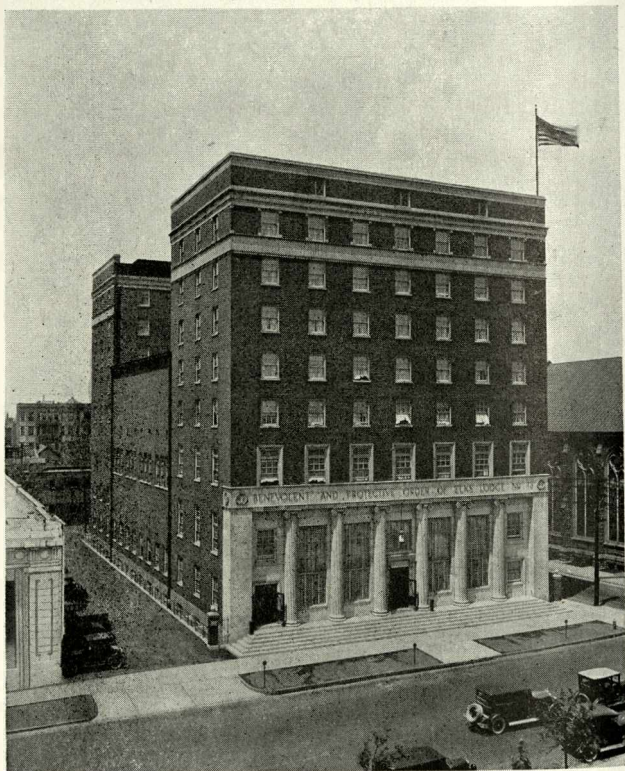
THE JOHN HERRON ART INSTITUTE

AN IDEAL PLACE FOR HIGHER LEARNING

Sixteenth and Pennsylvania Streets



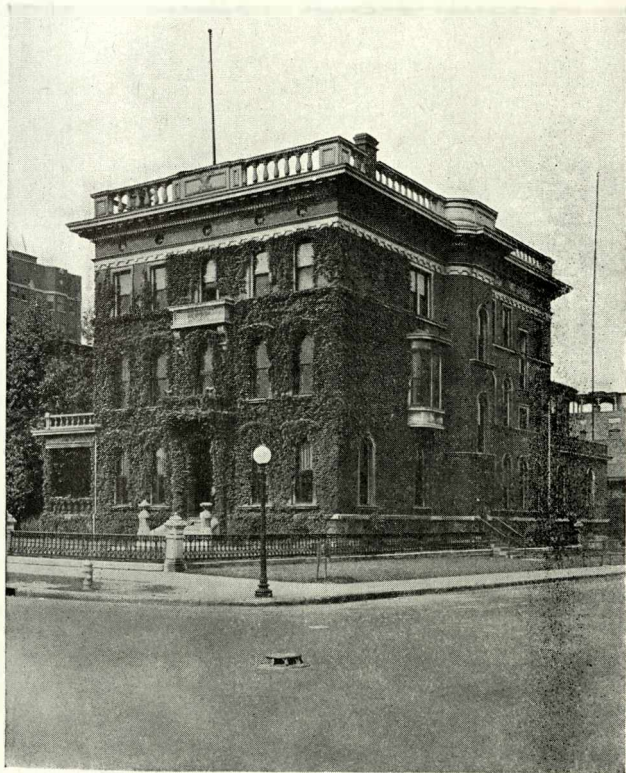
"Reliable" Ham—Mild, Deliciously Flavored



ELKS' CLUB
St. Clair and Meridian Streets



"Indiana" Lard—The Best for Baking

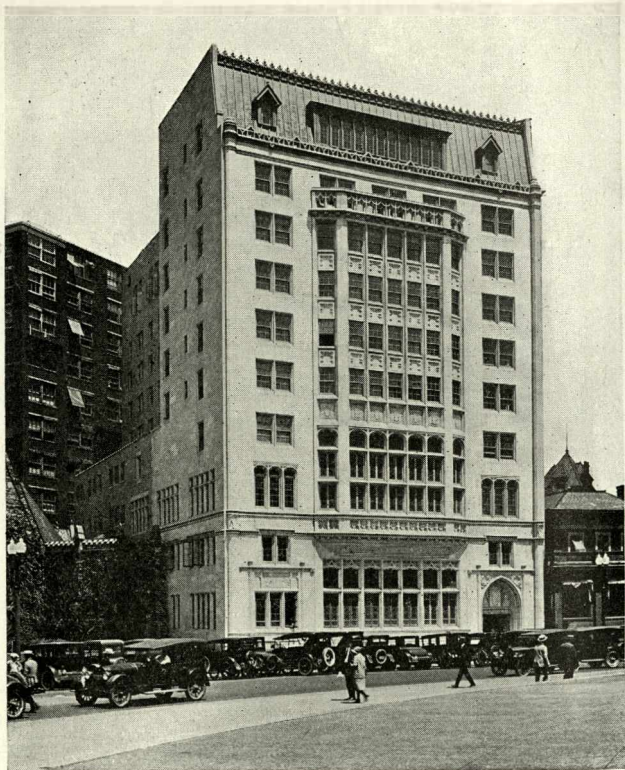


UNIVERSITY CLUB
Michigan and Meridian Streets

EVELINE FAIRBANKS MEMORIAL LIBRARY



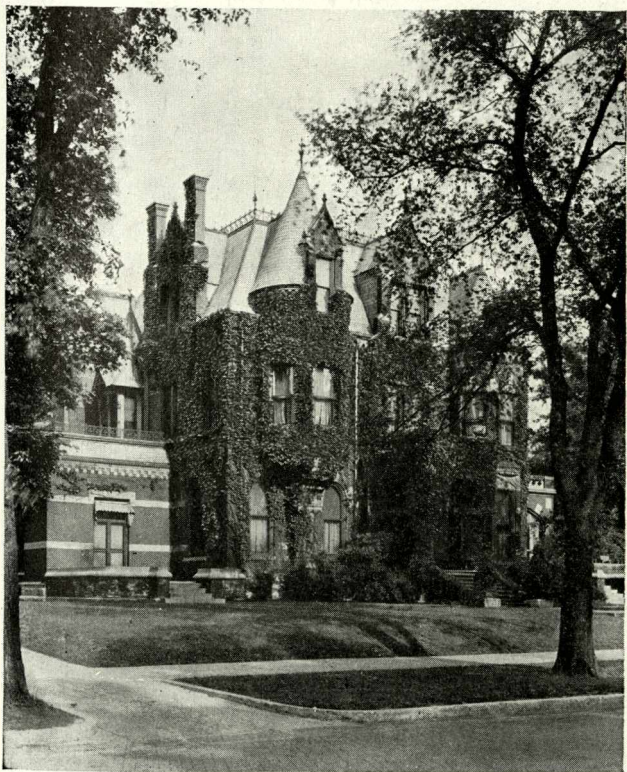
Picnics—Try a Whole One, Boiled



COLUMBIA CLUB
On Circle Between Meridian and Market Streets



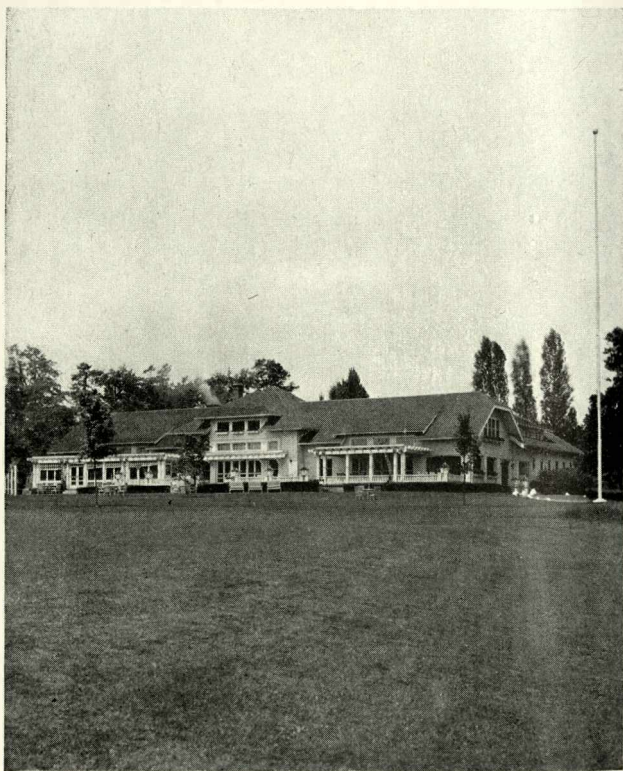
"Reliable" Beef Extract—Delightful and Healthful



KNIGHTS OF COLUMBUS HOME
Pennsylvania Street

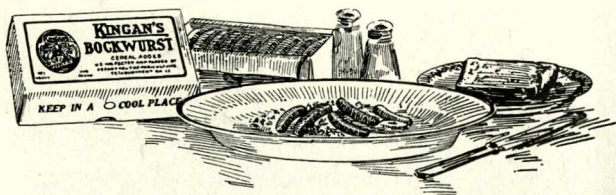


"Reliable" Boneless Roulette—Mostly Lean, Mildly Cured

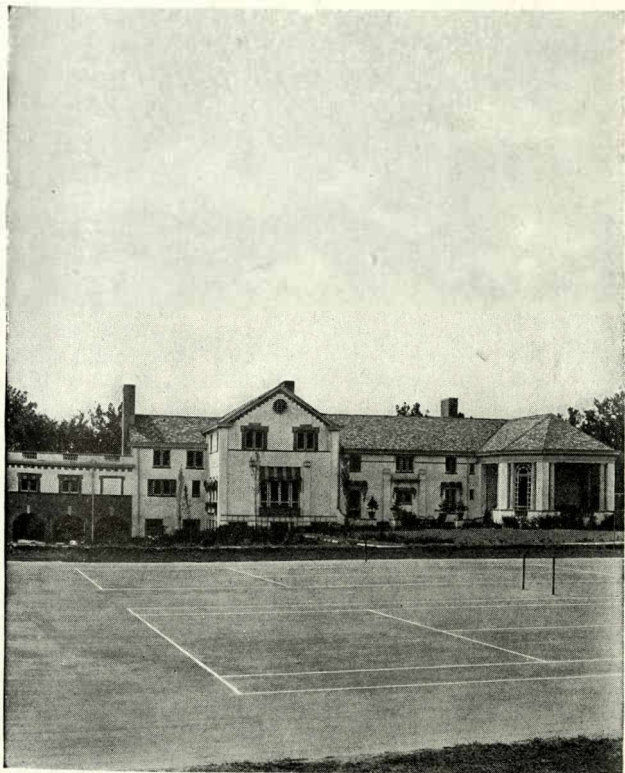


INDIANAPOLIS COUNTRY CLUB

One Mile East of Clermont, South of Crawfordsville Road



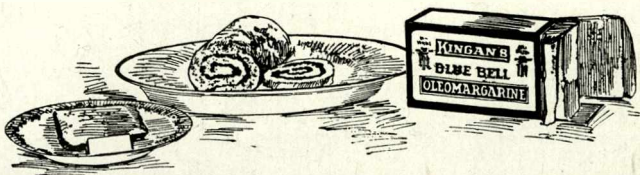
Bockwurst—Made With Milk, Eggs and Pork



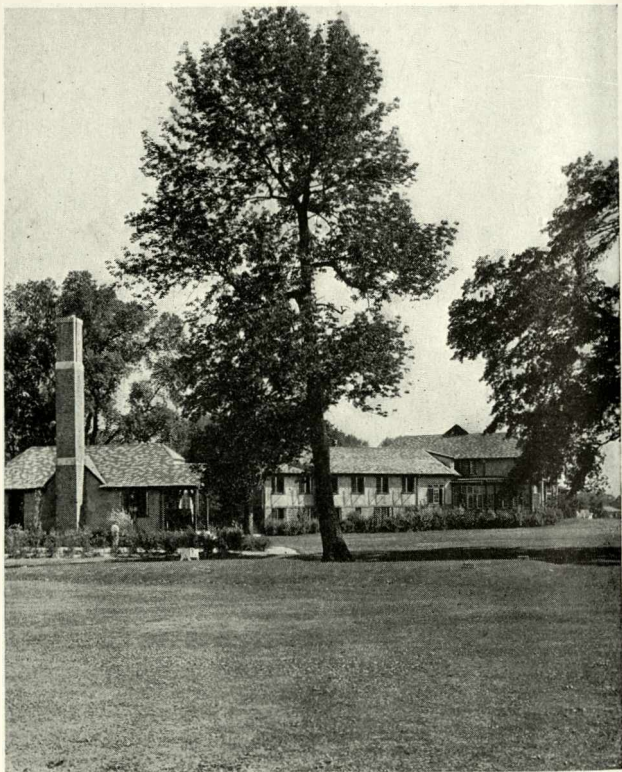
WOODSTOCK CLUB

WHERE MANY NATIONAL TENNIS MEETS ARE HELD

Thirty-sixth Street and Northwestern Avenue



"Blue Bell" Oleomargarine—For Table Use, Cooking and Baking



BROADMOOR COUNTRY CLUB
Kessler Boulevard at Cooper Avenue



"Reliable" Mince Meat—Makes Fine Pies



INDIANAPOLIS ATHLETIC CLUB
Vermont and Meridian Streets

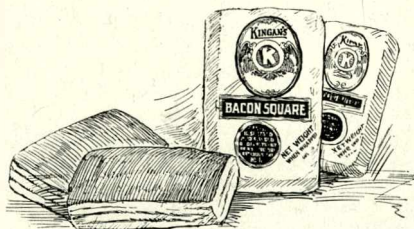


Lunch Tongue—A Luncheon Specialty

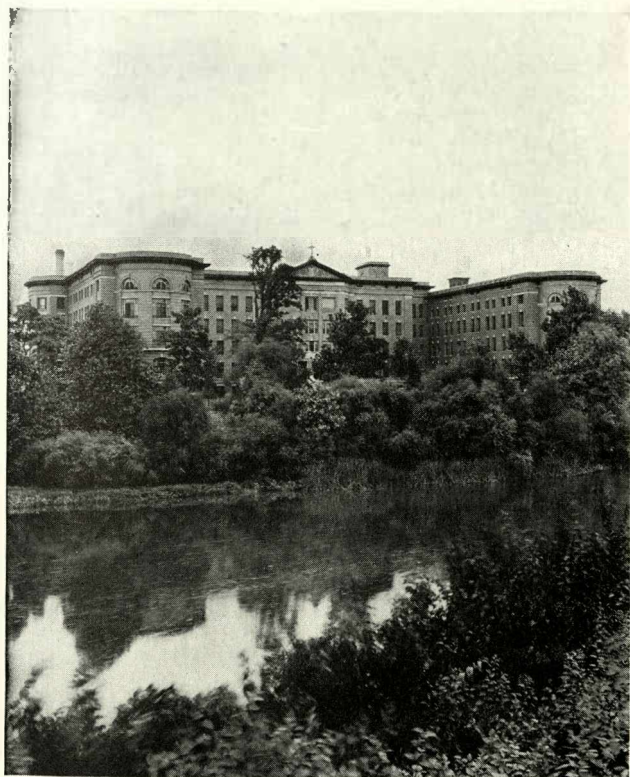


METHODIST HOSPITAL

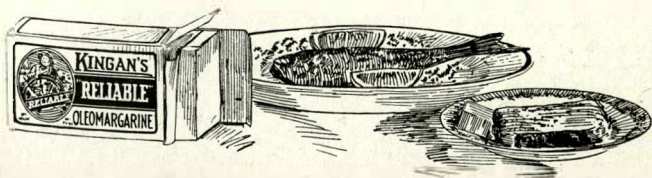
Capitol Avenue, Sixteenth Street and Senate Avenue



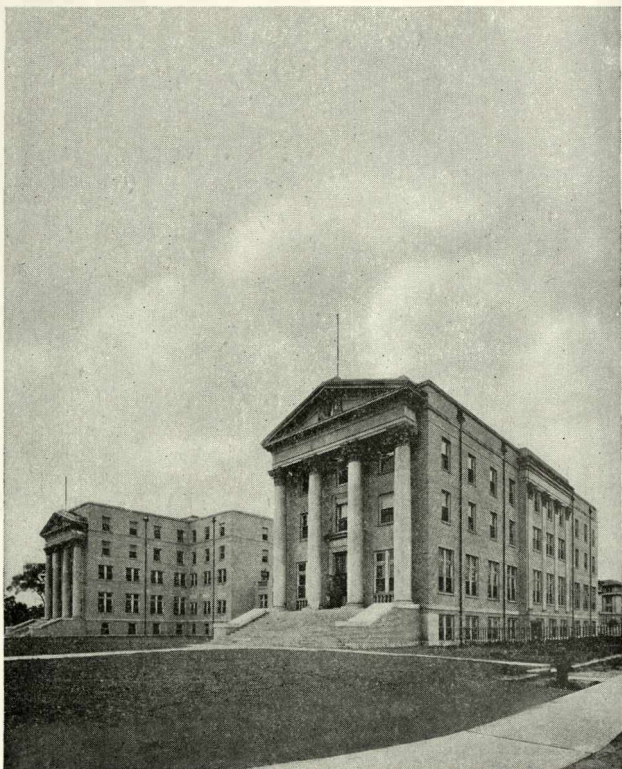
"Circle K" Bacon Squares—Just right for boiling
—Good, too, sliced and fried



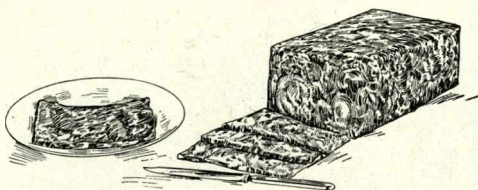
VIEW OF ST. VINCENT'S HOSPITAL FROM FALL CREEK
*Fall Creek Boulevard Between Illinois Street
 and Capitol Avenue*



"Reliable" Oleomargarine—Churned Fresh Daily, Economical



TWO UNITS OF CITY HOSPITAL
Locke and Tenth Streets

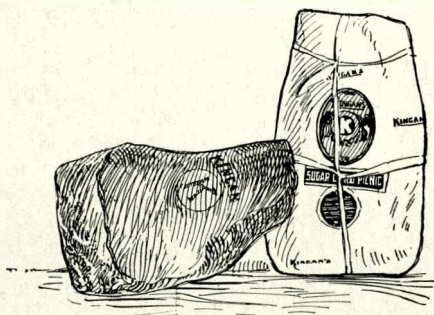


Spiced Boneless Feet—Just Slice and Serve

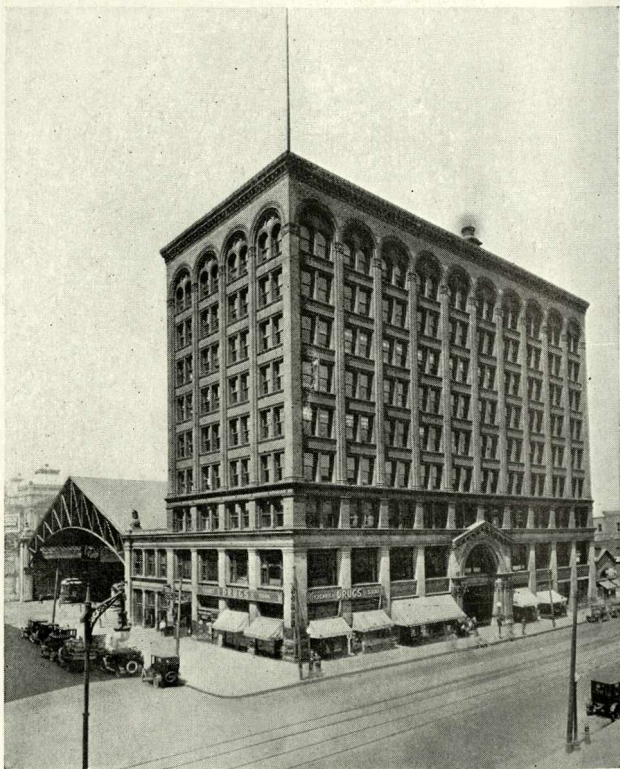


UNION PASSENGER STATION

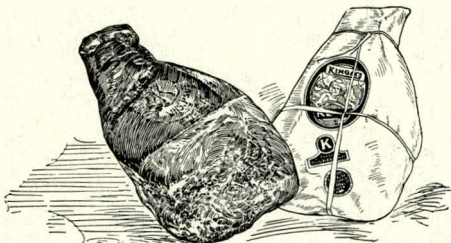
Jackson Place and Illinois Street



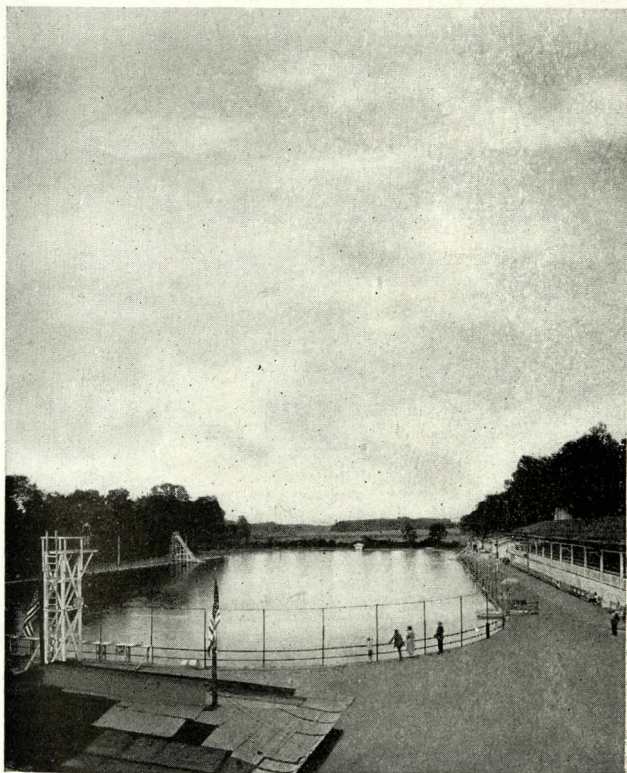
"Circle K" Skinned Picnic—Mild and Sweet, Very Nice



TRACTION TERMINAL STATION
THE GREATEST STATION OF ITS KIND IN THE WORLD
Illinois and Market Streets



"Reliable Circle K" Skinned Ham—Juicy and Full of Flavor

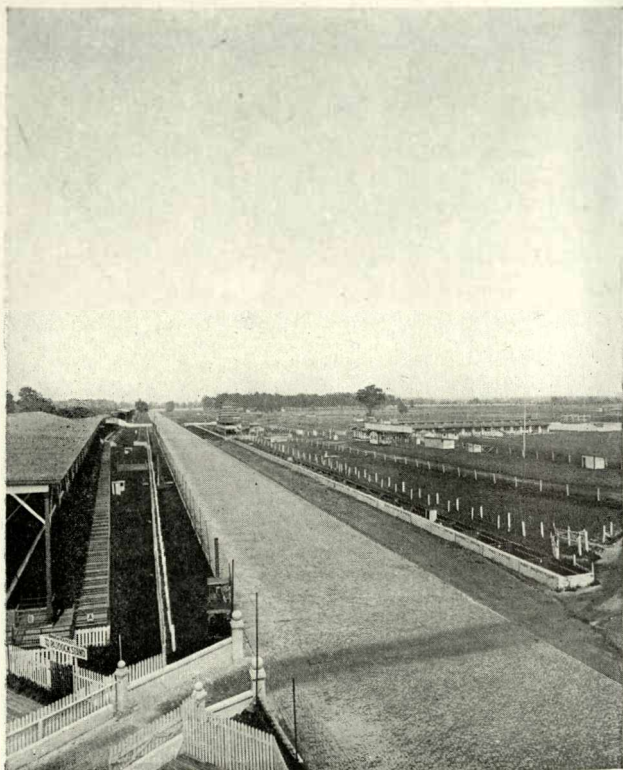


A SECTION OF BROAD RIPPLE SWIMMING POOL

THE LARGEST CONCRETE POOL IN THE WORLD



Square Boiled Ham—No Waste—Delicious



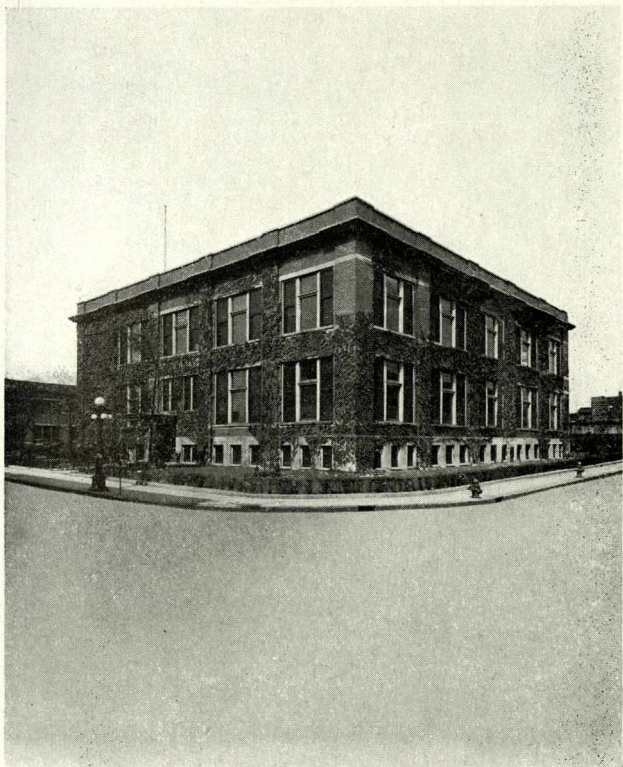
HOME STRETCH INDIANAPOLIS MOTOR SPEEDWAY

THE GREATEST MOTOR SPEEDWAY IN THE WORLD

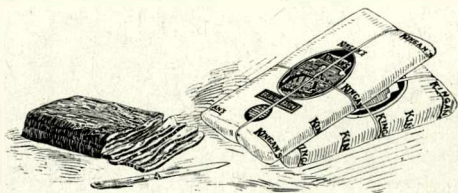
On Crawfordsville Road Northwest of Indianapolis



"Reliable" Lard—Kettle Rendered—All Pork



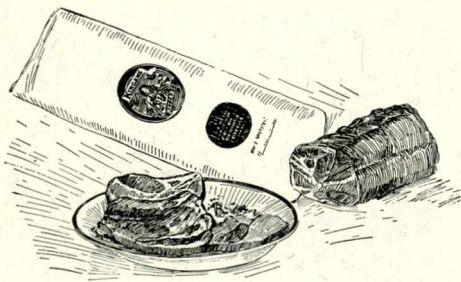
GENERAL OFFICE—KINGAN & CO.
Blackford and Maryland Streets



"Reliable" Bacon—You'll Like the Flavor



NORTH SIDE OF WASHINGTON STREET LOOKING EAST
FROM LINCOLN HOTEL



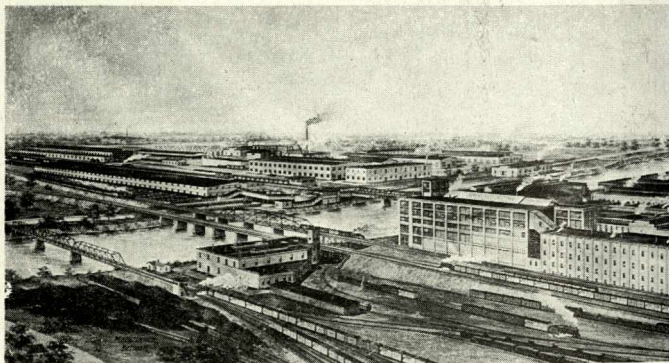
Canadian Style Bacon—Excellent Sliced and Fried



SOUTH SIDE OF WASHINGTON STREET LOOKING EAST
FROM CLAYPOOL HOTEL



Canned Meats—A Kind for Every Taste



Our Relation to the Farmer and Stock Raiser

THE business of Kingan & Co. was started in 1845 in the north of Ireland and the Kingan brothers, who were the founders, not only handled the product of Irish hogs but were also importers of American meats.

With the increasing growth of the business, they decided to start a house in America to provide their European business with the necessary product, so in 1851 they established their first plant in this country; in Brooklyn, New York, but after a short stay there they came further west and after packing hogs for a few years in Cincinnati they, in 1862, moved their main packing house to Indianapolis, where their business has since steadily increased to its present proportions.

Besides their main plant in Indianapolis, Kingan & Co. have branch houses throughout the United States and selling connections in practically all of the foreign countries.

In the early years the meat packer could only buy his live stock in the winter months and the producer had no market for his animals in the heat of summer.

In Kingan & Co.'s plant in Indianapolis was first tried and perfected, after many costly experiments, the application of artificial refrigeration to the chilling and packing of meats, thus creating winter conditions in the chill rooms throughout the summer months, making summer killing possible.

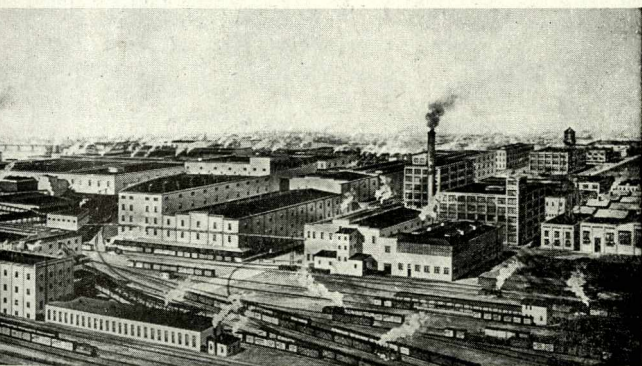
This development marked an epoch in the live stock industry and, as machinery and methods were improved, has furnished an all-year-round market to the producer for his live stock.

Through the years there has been built up a system of marketing live stock through the national stockyards of the country, affording the producer a ready cash market for his produce on any business day during the year, an advantage enjoyed by few other industries.

Believing that the live stock producer can have more competition in disposing of his animals in the stockyards, we, having no interest financially or otherwise in any yards, support this method of marketing by buying our supplies in the regular stockyards.

Our business has grown from the small beginning by adhering to the highest standard of quality and encouraging the breeding and raising of the highest quality of live stock. Indiana's live stock industry has grown along with us.

Daily capacity: 10,000 hogs, 1,500 cattle, 1,000 sheep, 1,000 calves.



Our Relation to the Consumer

AS meat packers, our function is to bridge the gap between the live stock raiser on the farm and the retail dealer in the cities, both in this country and abroad.

In the early days, the largest centers of population were on the Eastern seaboard and were practically self supporting, but as they grew they had to look to the agricultural development of the middle west for their supplies of meat. This led to the establishment of the large meat packing centers in the heart of the farming section of the country, where the animals were slaughtered and the meats processed into the finished product, suitable for the retail dealer to distribute to the consumer.

In converting the live stock into their brands of meats, lard, etc., Kingan & Co. exercise every care. The slaughtering and further handling of the hogs and cattle which come into their plant is done by skilled workmen, by modern methods, under most hygienic conditions and under the constant supervision of a corps of inspectors, both of our own and of the Federal Bureau of Animal Industry.

Thus, when you buy meats bearing the "Kingan" label or stamp, you can feel sure that they are pure, clean, sound and wholesome in every respect.

Having prepared the food products, we have built up a system of distribution, comprising refrigerator cars, delivery trucks, etc., whereby even the most perishable goods can be successfully shipped to far distant points, so that your dealer is able to supply you, at any season of the year, with smoked meats that are mildly cured and newly smoked and fresh meats that are really fresh.

By means of the organization that Kingan & Co., through years of experience, have built up, the city dweller many thousands of miles away from the Packing House has on his table, every day in the year, the product of live stock of the farms of Indiana in a form and in a condition which appeals to the most delicate palate.

Ask for

KINGAN'S "RELIABLE" BRAND MEATS

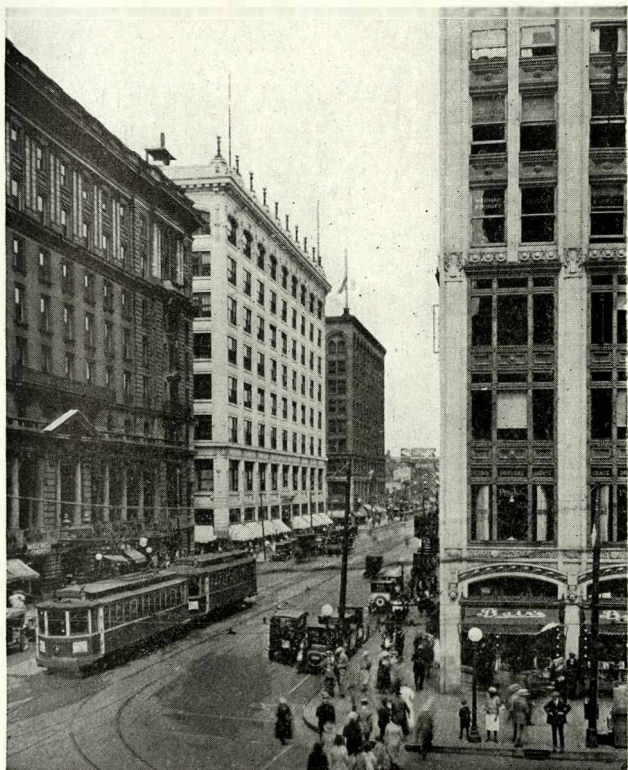
"You'll Like the Flavor"



MERIDIAN STREET LOOKING NORTH FROM MARYLAND STREET



"Peerless" Bacon—Light, Lean and Sweet



ILLINOIS STREET NORTH FROM WASHINGTON STREET



Skinned Shoulder—Sugar Cured—Appetizing



PENNSYLVANIA STREET NORTH FROM MARKET STREET

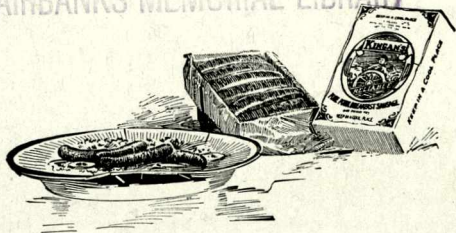


F. F. V. Ham (Long Cut)—Cured Country Style—Just Bake One Once



BOARD OF TRADE AND HUME-MANSUR BUILDINGS
Ohio and Meridian Streets

EMELINE FAIRBANKS MEMORIAL LIBRARY



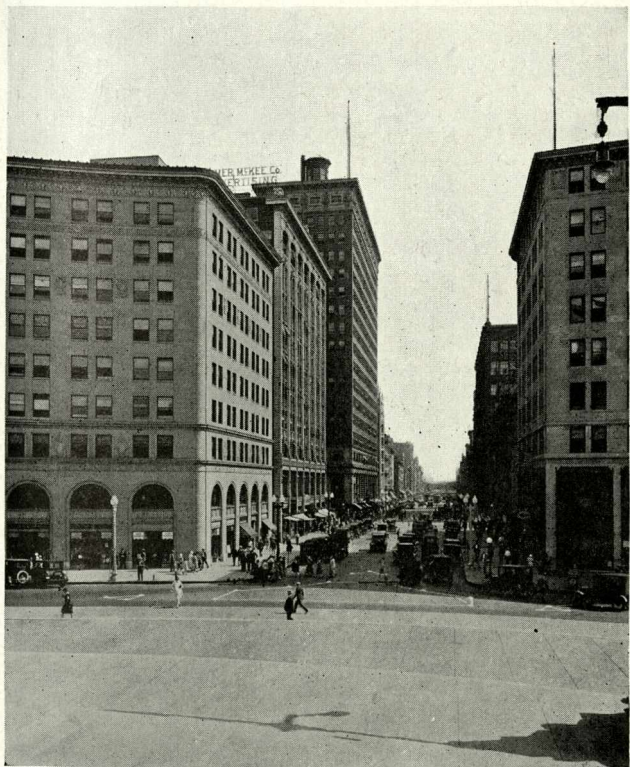
"Rollable" Breakfast Sausage—Strictly All Pork—A Real Treat



ILLINOIS BUILDING
Illinois at Market Street



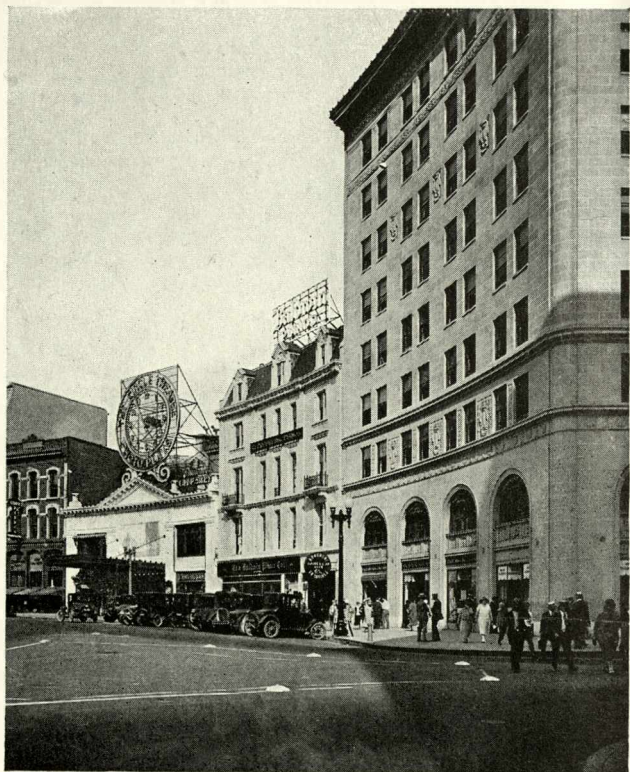
Sliced Bacon and Sliced Dried Beef—A Trial Will Be Worth While



MERIDIAN STREET SOUTH FROM CIRCLE
CONTINENTAL BANK AND GUARANTY BUILDINGS IN FOREGROUND



Corned Beef Hash—It Calls for More



SECTION OF SOUTHEAST SEGMENT OF CIRCLE



Shefford Brand Cheese—Just Bound to Please



MASONIC TEMPLE
North and Illinois Streets



"Reliable" Sliced Bacon—A Source of Satisfaction



MURAT TEMPLE

Michigan Street, Massachusetts Avenue and New Jersey Street



Pork and Beans—Excellent Hot or Cold

EVELINE FAIRBANKS MEMORIAL LIBRARY



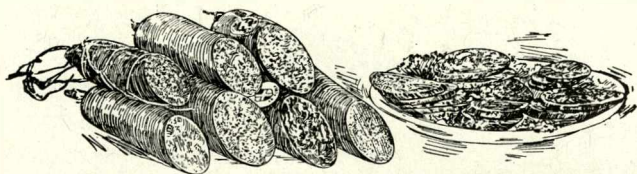
HOME OF JAMES WHITCOMB RILEY—WHERE THE
HOOSIER POET LIVED AND DIED
Lockerbie Street



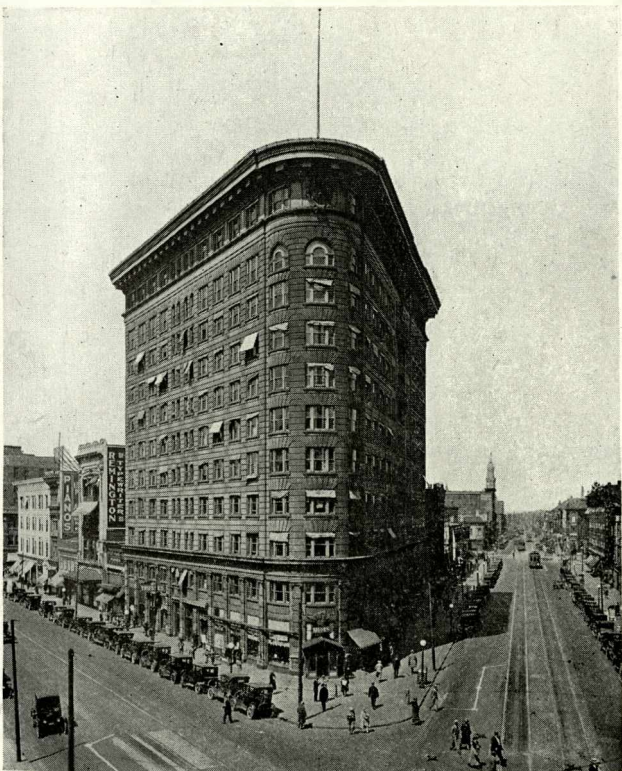
Italian Ham—(La Perla Prosciutto)
Deliziosissimo—Impareggiabile



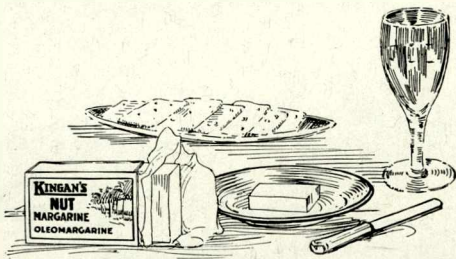
MEDICAL ARTS BUILDING
Pennsylvania and Michigan Streets



Sausage—All Kinds, All Good



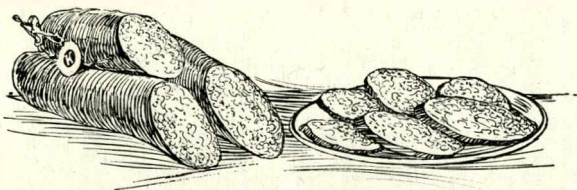
KNIGHTS OF PYTHIAS BUILDING
Pennsylvania Street and Massachusetts Avenue



Nut Margarine—A Better Butter Substitute



SEVERIN HOTEL
Georgia and Illinois Streets

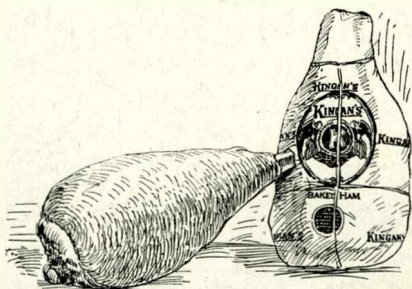


Dry Sausage—None Better



WASHINGTON HOTEL

East Washington Street Between Meridian and Pennsylvania



"Circle K" Baked Ham—Baked to just the right turn



MAROTT HOTEL
Meridian Street at Fall Creek



Corned Beef—Easy to Prepare—Satisfying



HOTEL LINCOLN

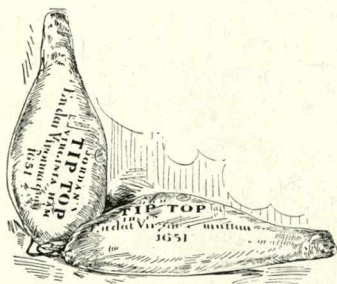
Kentucky Avenue and West Washington Street



Pickled Pigs Feet—Good Boiled or Fried



CLAYPOOL HOTEL
Illinois and Washington Streets



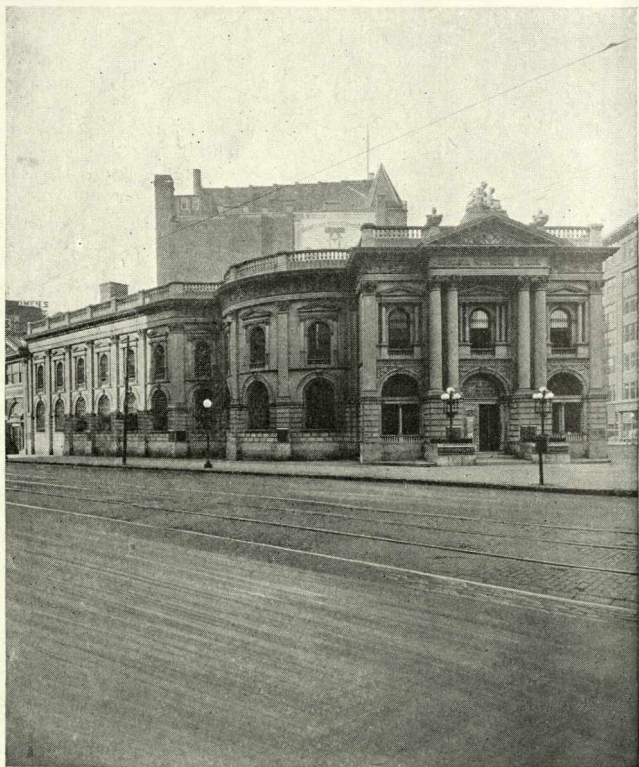
"Tip Top" Ham—A Real Virginia Ham, Truly a Delicacy Baked



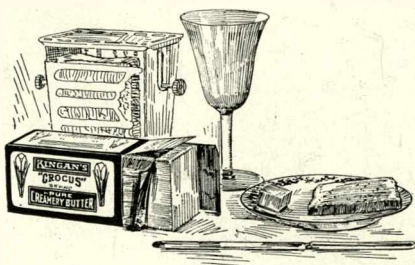
TEST BUILDING AND ENGLISH HOTEL
On Circle and Market Street



"Reliable" Minced Luncheon Meat—Ideal Fare for Open Air



INDIANA NATIONAL BANK
Virginia Avenue and Pennsylvania Street



"Crocus" Butter—There Is No Better Butter



FLETCHER SAVINGS AND TRUST BUILDING
Market and Pennsylvania Streets

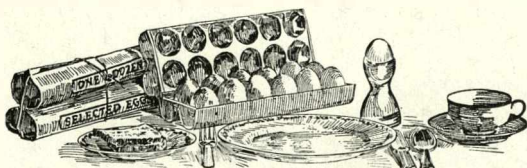


Dried Beef—Tender and Tastily Flavored



ODD FELLOWS, NATIONAL CITY BANK AND
MEYER-KISER BANK BUILDINGS

East Washington Street Between Pennsylvania and Delaware Streets



Eggs—Large and Strictly Fresh



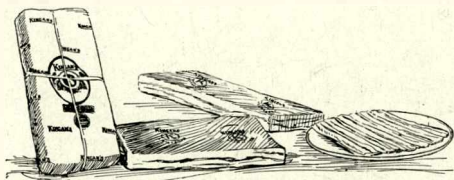
KAHN AND MERCHANTS BANK BUILDINGS
Corner Washington and Meridian Streets



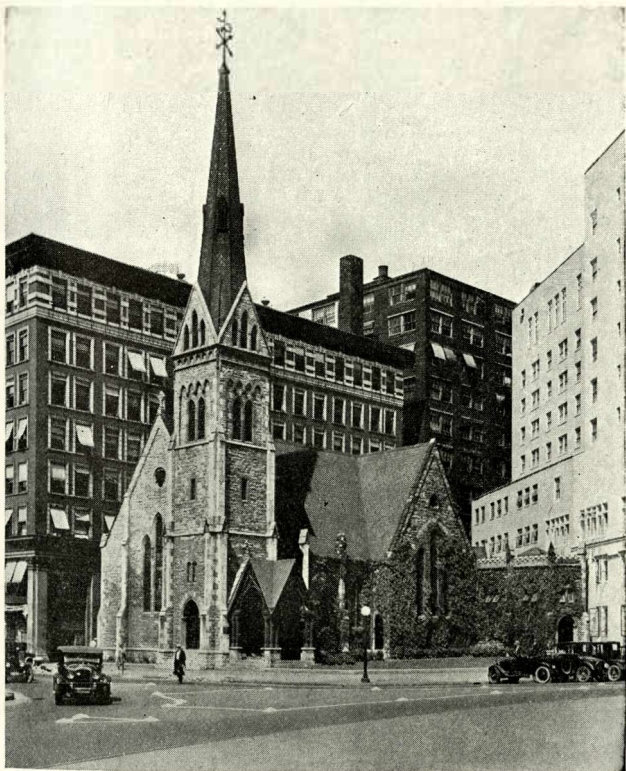
"Reliable" Ham—Sugar Cured, Tender, Juicy



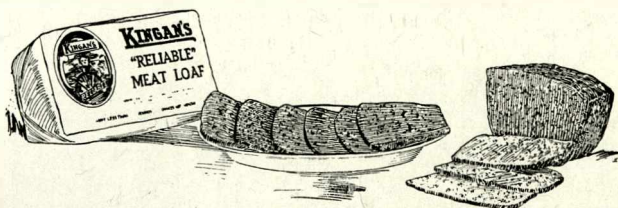
CITY TRUST BUILDING
Corner Market and Delaware Streets



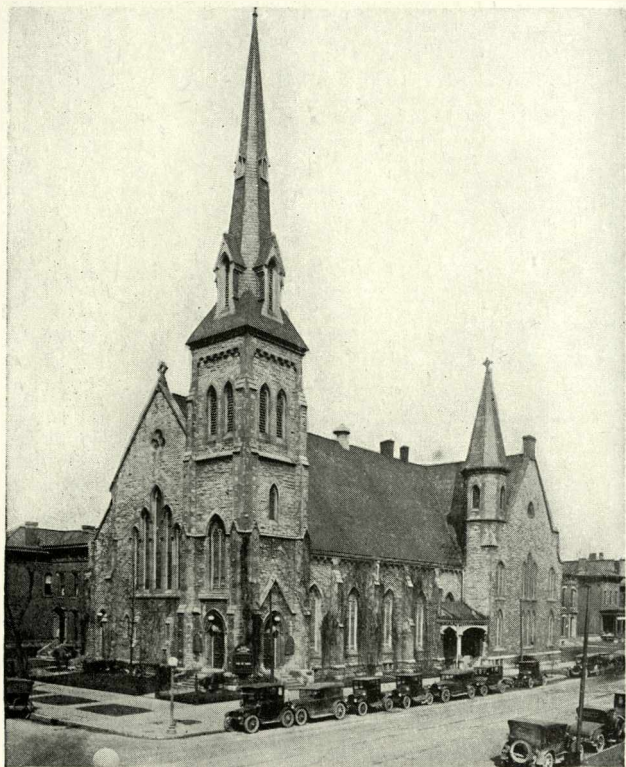
"Circle K" Bacon—It's Mighty Good



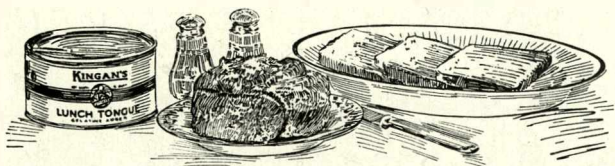
CHRIST CHURCH ON MONUMENT CIRCLE



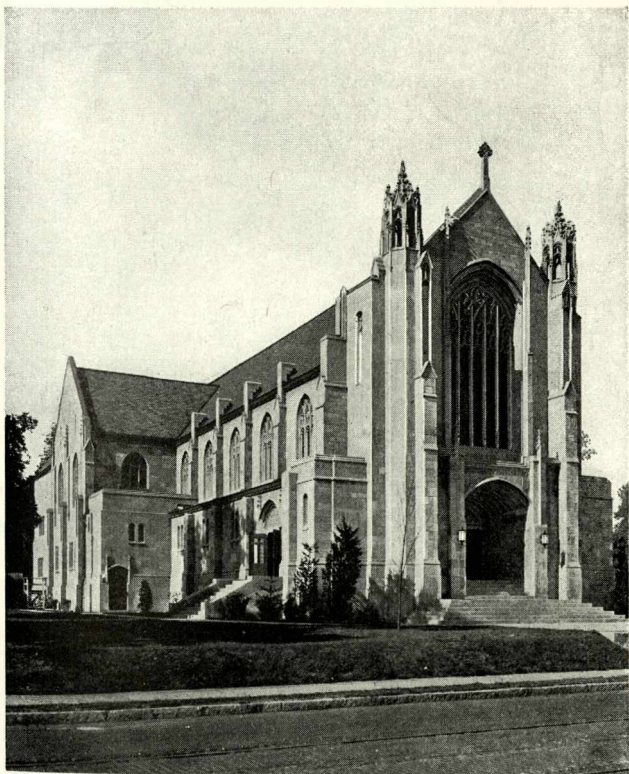
Meat Loaf—Better Than Home Made



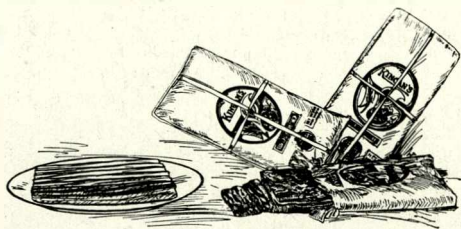
SECOND PRESBYTERIAN CHURCH
Corner Pennsylvania and Vermont Streets



Lunch Tongue—Flavorful and Tender



TABERNACLE PRESBYTERIAN CHURCH
Corner Central Avenue and Thirty-fourth Street



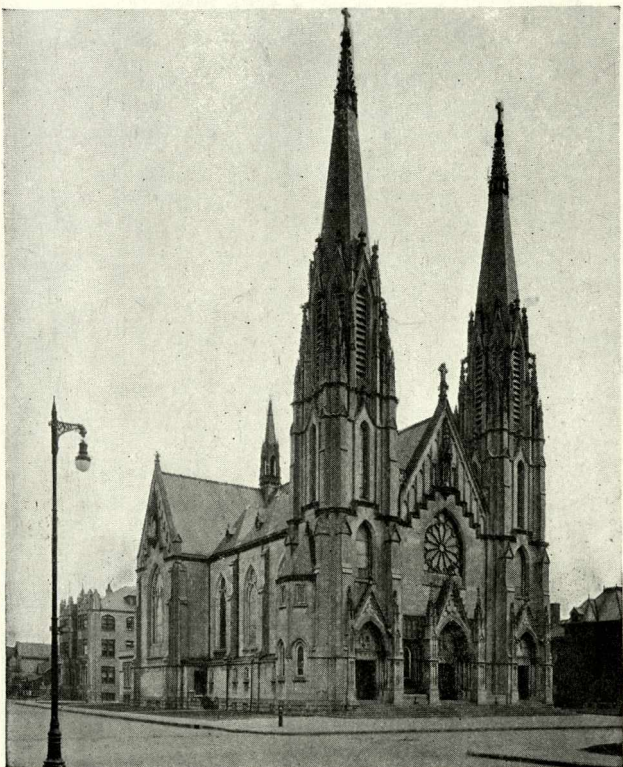
"Lily" Bacon—Sugar Cured, Sweet and Mild



BETH EL TEMPLE
ORTHODOX JEWISH SYNAGOGUE
Corner Thirty-fourth and Ruckle Streets



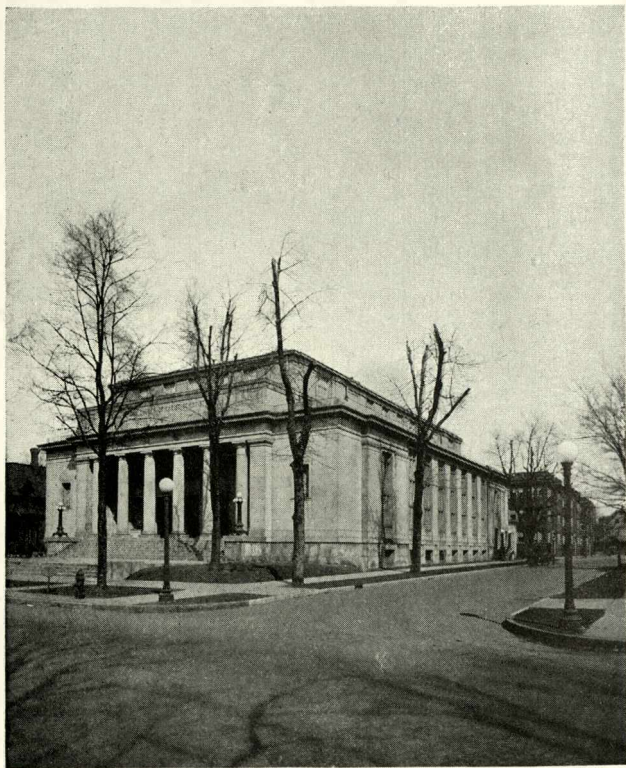
Shefford Loaf Cheese—Just the Thing for Sandwiches



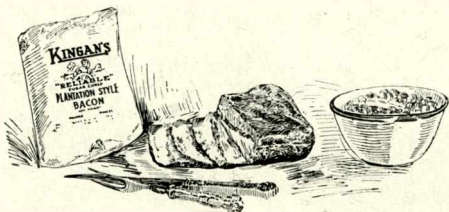
ST. MARY'S CHURCH
Corner Vermont and New Jersey Streets



"Reliable" Sliced Bacon—Full Weight, No Waste, Finest Flavor



SECOND CHURCH OF CHRIST SCIENTIST
Corner Delaware and Twelfth Streets



"Plantation" Bacon—Fine for Boiling



MAIN BUILDING OF STATE SCHOOL FOR THE DEAF
East Forty-second Street



Square Minced Ham—For Home, for Picnics

REFERENCE
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